

WHIMSY! THE ANNIVERSARY

VINEYARD NOTES

Variety:	100% Chardonnay
Appellation:	VQA Niagara Peninsula
Brix at Harvest:	22-24°

WINEMAKING NOTES

Made from Southbrook's Chardonnay, then fortified with neutral grain spirit (for purity of flavor) and followed by extended natural aging in oak barrels without topping or intervention nor protection from the elements. After extended aging, barrels are selected and blended to bottle. The average aging time in barrel is 6 years. If it must be compared to a traditional style of wine, it resembles Madeira. At just under 16% alcohol and with a full oxidative style, it remains intact once open for several weeks.

Alcohol:	15.9%
Titratable Acidity:	g/L
pH:	
Residual Sugar:	28.9 g/L
Closure:	Screwcap



TASTING NOTES

On the nose, an intense aroma of wood, caramel, maple syrup, roasted hazelnuts, pear marmalade. On the palate it is bright and hazelnutty with just enough warmth and slight sweetness to give a long finish. Pair with pecan butter tarts, salted caramel ice cream, sharp blue cheese.